# INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

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**Frank E. Gorrell Testimonial Dinner Changed to Traymore**

The Frank E. Gorrell Testimonial Dinner will be held in the American Room of the Hotel Traymore instead of the Ball Room of the Municipal Auditorium as previously announced. The time and date remain the same—Tuesday evening, January 21, at 7 p.m. The same floor plan and seating arrangement will be followed.

All additional requests for tickets should be in Association hands by *January 14th*, with instructions as to whether tickets are to be mailed or held for pick-up in Atlantic City. Tickets held by the N.C.A. will be available in Room 1024 of the Traymore Hotel, Atlantic City.

**The Federal Security Agency has issued a tentative order revising the standard of identity for canned peas under the Food, Drug and Cosmetic Act. The proposed standard would permit the use of certain alkaline ingredients other than those now specified in the standard of identity.** **(See story on page 6.)**

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**Carloadings of food products in cans and packages will show an increase of 13 percent in the first quarter of 1947 over the corresponding period of 1946, according to an estimate compiled by the various Shippers Advisory Boards and made public by the Association of American Railroads on January 3. During the first quarter of 1946 there were 101,110 actual carloadings of food products in cans and packages. The estimate for the first three months of this year is for 114,263 carloadings. Carloadings of frozen fruits and vegetables are expected to increase from 812 to 1,025 cars for the first quarter of 1947 compared with the same period of 1946.**

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**Requests for reporting January 1 stocks of nine different canned food items were mailed this week to canners of these products by the Association's Division of Statistics.** **(See story on page 9.)**

# Business Outlook to Be Theme of 40th Annual Convention

The program for the 40th Annual Convention of the National Canners Association, to be held at Atlantic City the week of January 19, will present prominent speakers from the fields of business, finance and trade who will point up the problems confronting the canning industry during its adjustment back to a normal, peacetime economy.

With canners now practically free from wartime restrictions and regulations, the industry faces a new set of problems. In response to the heavy wartime demand, a considerable increase in production has resulted, and this constitutes only one of many ways in which the canning industry's reconversion effort differs from that of many other industries.

The program has been planned to emphasize the importance of the free enterprise economy which governs the industry's operations under conditions of peace and one of the principal addresses at the opening general session on Monday morning, January 20, will be "The Price of Freedom" by H. W. Prentis, Jr., president of Armstrong Cork Co. The general outlook for business in the coming year will be treated in another major speech at this session—that of Graham C. Patterson, president and publisher of *The Farm Journal*, who will give particular attention to the part that agricultural and processing industries will play. Another speaker at this session, which will be held in the Municipal Auditorium and be opened to delegates of the other trade associations in attendance, will be David F. Austin, vice president of the U. S. Steel Corporation, who will speak on "The Tinplate Situation."

A special discussion of the 1947 business outlook will be developed at the second general session by a panel in which participants will be an official of the Department of Agriculture, a banker closely associated with the canning industry, a prominent distributor of canned foods, and representative canners. This session is scheduled for Tuesday morning, January 21, in the American Room at Hotel Traymore. Principals of this business panel are: Howard T. Cumming, president, Curtice Brothers Company, who will act as discussion leader; E. A. Meyer, assistant administrator, Production and Marketing Administration, USDA; Guy Reed, vice president, Harris Trust Company; Francis Whitmarsh, president of the National-American Wholesale Grocers Association; H. F. Krimendahl, vice president, Stokely-Van Camp, Inc.; and E. N. Richmond, president, Richmond-Chase Company. Members of the panel will answer questions-at-large, from the floor.



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The closing general session, to be held Wednesday morning, January 22, also in the American Room at the Traymore, will be the annual business meeting of N.C.A., at which committee reports will be made, and the 1947 officers installed.

In addition to these sessions, raw products conferences will be held on Monday, Tuesday and Wednesday afternoons at Hotel Traymore; canning problems conferences, sponsored by the N.C.A. Research Laboratories, on Tuesday afternoon and at both morning and afternoon sessions on Wednesday at the Municipal Auditorium, and a fishery products conference is scheduled for Hotel Traymore on Monday afternoon. The usual preliminary meetings of the Administrative Council and of the Board of Directors will be held on Saturday afternoon and all day Sunday, respectively, and a number of special committee meetings are scheduled in advance of the opening general session. Program details, subject to revision between now and Convention time, are as follows:

## MONDAY MORNING

**January 20**

### OPENING SESSION

**Municipal Auditorium—10:00 A. M.**

**Presiding: Fred A. Stare, President, National Canners Association**

**Greetings by the presiding officer.**

**Report of Committee on Nominations**

**Election of Officers**

**Address: "The Price of Freedom"—H. W. Prentis, Jr., President, Armstrong Cork Company**

**Address: Graham C. Patterson, President and Publisher, Farm Journal, Inc.**

**Address: "The Tinplate Situation"—David F. Austin, Vice President, U. S. Steel Corporation**

## MONDAY AFTERNOON

**January 20**

***Raw Products Conference***

**Belvedere Room, Traymore Hotel—2:00 P. M.**

**Presiding: Charles H. Mahoney, Director, Raw Products Research Bureau, National Canners Association**

**Address: "What Fixation and Base Exchange Should Mean to the Canner and Grower"—F. E. Bear, Chairman, Soil Department, Rutgers University**

**Address: "Improving and Maintaining Soil Fertility for Canning Crops"—J. B. Hester, Campbell Soup Company and Vice Chairman, National Joint Committee on Fertilizer Application**

**Address: "Methods of Fertilizer Application"—G. A. Cumings, Agricultural Engineer, U. S. Department of Agriculture, and Past Chairman, National Joint Committee on Fertilizer Application**

**Address: "The Fertilizer Situation for 1947"—F. S. Lodge, National Fertilizer Association**

**Discussion Panel on Fertility Problems**

**F. E. Bear, Rutgers University, A. M. Binkley, Colorado Experiment Station, E. P. Brasher, Delaware Experiment Station, John Bushnell, Ohio Experiment Station, R. L. Carolus, Michigan Experiment Station, F. C. Gaylord, Purdue University Experiment Station, J. B. Hester, Campbell Soup Company, W. B. Mack, Pennsylvania State College, A. C. Moll, Ohio Extension Service, M. M. Parker, Virginia Truck Experiment Station, C. B. Raymond, New York State Extension Service, C. B. Sayre, New York State Agricultural Experiment Station, C. D. Schwartze, Washington Experiment Station, L. G. Schermerhorn, New Jersey Experiment Station, and F. C. Stark, Maryland Experiment Station**

## MONDAY AFTERNOON

**January 20**

***Fishery Products Conference***

**Stratosphere Room, Traymore Hotel—2:30 P. M.**

**Presiding: E. M. Brennan, Chairman, Canned Fish and Sea Food Committee, National Canners Association**

**Address: "The Japanese Fisheries"—Colonel R. H. Fiedler, formerly in charge of Japanese fisheries for the Supreme Commander of the Allied Powers**

**Address: "Legislation Affecting the Fishing Industry"—H. Thomas Austern, Counsel, National Canners Association**

**Address: "Wanted—One Billion Pounds of Sea Food"—Milton C. James, Assistant Director, Fish and Wildlife Service**

**Address: "World Fishery Problems and the FAO"—Dr. D. B. Finn, Director, Fisheries Division, Food and Agricultural Organization**

**(Other program details will be announced later.)**

## TUESDAY MORNING

**January 21**

### SECOND GENERAL SESSION

**American Room, Traymore Hotel—10:00 A. M.**

**Presiding: Fred A. Stare, President, National Canners Association**

**Canners Convention Panel on the 1947 Outlook for Canned Foods**

**Discussion Leader: Howard T. Cumming, President, Curtice Brothers Company**

**Canner Representative: H. F. Krimendahl, Vice President, Stokely-Van Camp, Inc.—"A Canner Presents the Problem"**

**Government Representative: E. A. Meyer, Assistant Administrator, Production and Marketing Administration, U. S. Department of Agriculture—"Requirements and Goals"**

**Financial Representative: Guy Reed, Harris Trust Company—"Financing the 1947 Pack"**

**Distributor Representative: Francis Whitmarsh, President, National-American Wholesale Grocers Association—"Movement of Stocks, 1946 Pack, and Prospects for 1947 Market"**

**Canner Representative: E. N. Richmond, President, Richmond-Chase Company—"A Canner's Analysis of the Problem"**

**Summary: Howard T. Cumming**

**Questions from Floor**

## TUESDAY AFTERNOON

**January 21**

***Raw Products Conference***

**Rose Room, Traymore Hotel—2:00 P. M.**

**Presiding: Charles H. Mahoney, Director, Raw Products Research Bureau, National Canners Association**

**Address: "Methods for the Control of European Corn Borer"—W. G. Bradley, U. S. Department of Agriculture**

**Discussion Panel: "The Use of DDT for Insect Control and the Significance of DDT Residues"—H. F. Wilson, Wisconsin Experiment Station, L. P. Ditman, Maryland Experiment Station, G. C. Decker, Illinois Natural History Survey, and B. B. Pepper, New Jersey Experiment Station**

**Discussion Panel on Insect Control**

**L. D. Anderson, Virginia Truck Experiment Station, W. G. Bradley, U. S. Department of Agriculture, E. N. Cory, Maryland Experiment Station, G. C. Decker, Illinois Natural History Survey, L. P. Ditman, Maryland Experiment Station, B. B. Pepper, New Jersey Experiment Station, and H. F. Wilson, Wisconsin Experiment Station**

**Address: "Tomato Disease Control Program for 1947"—S. P. Doolittle, U. S. Department of Agriculture**

**Address: "Weather Forecasting in a Disease Control Program"—R. C. Schmidt and Dr. W. C. Jacobs, U. S. Weather Bureau**

**Discussion Panel on Disease Control**

**G. E. Cox, Maryland Experiment Station, H. T. Cook, Virginia Truck Station, B. H. Davis, New Jersey Experiment Station, S. P. Doolittle, U. S. Department of Agriculture, C. M. Haenseler, New Jersey Experiment Station, J. W. Heuberger, Delaware Experiment Station, and W. J. Zaumeyer, U. S. Department of Agriculture**

## TUESDAY AFTERNOON

January 21

*Canning Problems Conference*

Municipal Auditorium—2:30 P. M.

Presiding: R. E. Sanborn, California Packing Corporation

Legal Aspects of Technical Preparation for Hearings on Food and Drug Standards—Discussion Leader—H. Thomas Austern, Counsel, National Canners Association

Data Assembly for Corn Standards Hearing—Discussion Leader—H. R. Smith, Washington Research Laboratory, National Canners Association

Status of Industry Nutrition Program—Discussion Leader—J. R. Esty, Director, Western Branch Research Laboratory, National Canners Association

Vitamin C in Tomato Juice—Discussion Leader—L. E. Clifcorn, Director, Product and Process Research Division, Continental Can Company

## WEDNESDAY MORNING

January 22

## CLOSING GENERAL SESSION

American Room, Traymore Hotel—10:00 A. M.

Presiding: Fred A. Stare, President, National Canners Association

At this session reports will be received from the Committee on Resolutions and other committees, and the final business of the convention acted upon. The session will close with the installation of the new officers, elected at the Opening Session on Monday.

## WEDNESDAY MORNING

January 22

*Canning Problems Conference*

Municipal Auditorium—10:00 A. M.

Presiding: T. Stran Summers, Charles G. Summers Jr., Inc.

Progress in the Industry's Sanitation Program—Discussion Leader—E. S. Doyle, Western Branch Laboratory, National Canners Association

In-Plant Chlorination—Discussion Leader—E. C. Ritchell, Minnesota Valley Canning Company

Design of Sanitary Canning Equipment—Discussion Leader—P. W. Wilbur, Food Machinery Corporation

Some Factors Affecting Heat Penetration in Tomatoes—Discussion Leaders—H. L. Roberts and H. A. Benjamin, Research Department, American Can Company

## WEDNESDAY AFTERNOON

January 22

*Raw Products Conference*

Rose Room, Traymore Hotel—2:00 P. M.

Presiding: Charles H. Mahoney, Director, Raw Products Research Bureau, National Canners Association

Address: "The Crop Insurance Program"—F. C. Geissler, Manager, Federal Crop Insurance Corporation

Address: "Rate of Seeding Treated Peas"—C. B. Sayre, New York State Agricultural Experiment Station

Address: "New Small Fruits for Processing"—C. D. Schwartze, Washington Experiment Station

Address: "Equipment for Spraying and Dusting"—Frank Irons, Agricultural Engineer, U. S. Department of Agriculture

Address: "Sweet Corn Harvesters"—E. S. Haber, Iowa Experiment Station; with Howard T. Miller, Iowa Canning Company, as collaborator

DISCUSSION PANEL ON PRODUCTION PROBLEMS

A. M. Binkley, Colorado Experiment Station, E. P. Brasher, Delaware Experiment Station, John Bushnell, Ohio Experiment Station, R. L. Carolus, Michigan Experiment Station, F. C. Gaylord, Purdue University Experiment Station, E. S. Haber, Iowa Experiment Station, I. C. Haut, Maryland Experiment Station, Frank Irons, U. S. Department of Agriculture, A. Kramer, Maryland Experiment Station, W. E. Lewis, U. S. Department of Agriculture, W. B. Mack, Pennsylvania State College, A. C. Moll, Ohio Extension Service, M. M. Parker, Virginia Truck Experiment Station, C. B. Raymond, New York State Extension Service, C. B. Sayre, New York State Agricultural Experiment Station, L. G. Schermerhorn, New Jersey Experiment Station, C. D. Schwartze, Washington Experiment Station, E. P. Walls, Maryland Experiment Station, and W. J. Zaumeyer, U. S. Department of Agriculture

## WEDNESDAY AFTERNOON

January 22

*Canning Problems Conference*

Municipal Auditorium—2:30 P. M.

Presiding: Robert S. Seull, Burnham and Morrill Company

Bacterial Problems in the Use of Tubular Type Blanchers—Discussion Leader—Evan Wheaton and G. L. Hays, Research Department, American Can Company

Organization of Quality Control of Cannery Operations—Discussion Leader—J. E. Hall, PictSweet Foods, Inc.

Canning Plant Investigations with a Mobile Field Laboratory—Discussion Leader—C. Wallace Bohrer, Washington Research Laboratory, National Canners Association

Research Needs in the Citrus Industry—Discussion Leader—J. L. Heid, Florida Citrus Canners Cooperative

## PRELIMINARY MEETINGS

Preceding the Convention program proper will be a number of preliminary meetings of N.C.A. Committees, Directors, and Administrative Council. The schedule of these advance sessions and their location at Hotel Traymore, is as follows:

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| | January 16 | |
| Scientific Research | | N.C.A. headquarters at Washington, D. C. |
| | January 18 | |
| Labeling | 10 a.m. | Pine Room |
| Statistics | 10 a.m. | Club Room |
| Simplification of Containers | 10 a.m. | Chippendale Room |
| Convention | 10:30 a.m. | Stratosphere Room |
| Foreign Trade | 10:30 a.m. | Mandarin Room |
| Administrative Council | 2 p.m. | Mandarin Room |
| Executive Committee of Board | 4 p.m. | Mandarin Room |
| Legislative | 5 p.m. | Mandarin Room |
| Consumer Complaint | 6 p.m. | Pine Room |
| | January 19 | |
| Raw Products | 9 a.m. | Chippendale Room |
| Board of Directors | 10 a.m. | Rose Room |
| Canning Industry Research | 3 p.m. | Belvedere Room |
| Resolutions | 4 p.m. | Rose Room |
| | January 20 | |
| Nominating | 9 a.m. | Committee Room No. 10, Municipal Auditorium |
| Research Advisory Council | 2:30 p.m. | Club Room |
| Home Economics | 3 p.m. | Pine Room |

# Wages and Manpower

## "Area of Production" Redefined—New Wage-Hour Act Ruling Does Not Affect Canning Industry's Present Hours Exemption

A new definition of the "area of production" for the purposes of Sections 7 (c) and 13 (a) (10) of the Fair Labor Standards Act was issued December 25 by Administrator Walling of the Wage and Hour and Public Contracts Divisions of the U. S. Department of Labor. However, the new "area of production" definition does not affect the canning industry's present exemptions under Section 7(c) and Section 7(b) (3) of the Act.

Under the new definition, "area of production" exemptions apply to workers employed in an establishment which is located in the open country or in a rural community and which during the preceding calendar month received 95 percent of its commodities from normal rural sources of supply located within certain specified airline distances from the establishment. It is estimated that 1,350,000 employees in 100,000 establishments will be affected by this definition.

The following interpretation of the new definition of the "area of production" was prepared by the Association's counsel.

Section 7 (c) of the Act provides that the employees of an employer engaged in first processing of any agricultural or horticultural commodity during seasonal operations within the area of production are entitled to a 14-week overtime exemption. This exemption is merely an alternative to the regular 14-week 7 (c) exemption for the canning or first processing of perishable or seasonal fresh fruits or vegetables. Section 13 (a) (10) provides for a total exemption from both the wage and hour provisions of the Act for any individual employed within the area of production engaged in canning (among other listed activities) of agricultural or horticultural commodities for market. It will be remembered that the Administrator's definition of the "area of production" has been changed several times, and it is believed that a review of the history of this definition will be helpful to an understanding of the definition just issued.

In the original definition of the "area of production" issued by the Administrator in October, 1938, it was provided that establishments processing commodities from the immediate locality which did not employ more than seven persons came within the 7 (c) and 13 (a) (10) "area of production" exemptions. On April 20, 1939, the definition of the "area of production" for Section 13 (a) (10) only was amended to provide that employees processing perishable or seasonal fresh fruits and vegetables were exempt if the establishment was located in the country or in a town no larger than 2500 and if it obtained its products from farms within a radius of ten miles. The requirement as to the number of employees was omitted in this amendment. (See INFORMATION LETTER for April 22, 1939, page 5817.)

The "area of production" definition for Section 13 (a) (10) was again amended, on July 22, 1940, to provide that establishments which processed perishable and seasonal fresh fruits and vegetables "all of which come from farms in the general vicinity of the establishment" and in which the number of employees engaged in the operations did not exceed ten were within the area of production. (See INFORMATION LETTER for July 27, 1940, page 6277.) This definition was extended to cover both the Section 7 (c) and 13 (a) (10) exemptions except for dry edible beans and Puerto Rican leaf tobacco on March 12, 1941.

In *Addison v. Holly Hill Fruit Products, Inc.*, the U. S. Supreme Court held that the Administrator had no power to define the "area of production" in terms of the number of employees in an establishment. Four justices dissented in this case on the grounds that the Administrator must necessarily have the power to define the "area of production" in terms of the number of employees in order to maintain the distinction between industry and agriculture for which Congress had provided. The case was sent back to the lower court to be held until such time as the Administrator should fix a valid definition of the "area of production." The majority opinion indicated that the new definition would be retroactive to the time of the Administrator's original definition. See INFORMATION LETTER for June 10, 1944, on page 8256.

In order to fix a valid definition for the "area of production," the Administrator scheduled various hearings during 1944 on this matter following the Court's decision. The principal hearing on this problem was held from December 12 to 15, 1944, in New York City to discuss two proposed definitions. Under the first proposal, the area of production exemptions would have included establishments located in the country or in towns of less than 2500 and in counties in which the total fruit and vegetable acreage was 20 percent of the total crop land in the county. Under the second definition, a plant which obtained 95 percent of its products from within a 10 to 20 mile radius, depending on the population density, would fall within the exemption. Canning representatives present at the hearing agreed that both of these proposals were unsatisfactory but did not suggest any substitute proposals. At the hearings representatives of labor unions presented several proposals which were equally unsatisfactory to the canning representatives present. (See INFORMATION LETTER for March 3, 1945, page 8541.)

After a lapse of more than two years from the holding of these hearings, the Administrator has now issued a new definition of the "area of production" to comply with the Supreme Court's decision in the *Addison v. Holly Hill Fruit Products* case. The new definition provides that in order to come within the "area of production" for the purposes of Section 7 (c) an employer's establishment must be located in a county or in a town of less than 2500, and the plant must be more than one air line mile from any city of 2500 up to 50,000, more than three air line miles from any city of 50,000 up to 500,000, and more than five air line miles from any city with a population of 500,000 or greater. In addition, 95 percent of the agricultural or horticultural commodities (other than grain, soybeans, eggs, or tobacco) which are processed must come from normal rural sources of supply located within a radius of twenty air line miles from the establishment. The period for determining whether the plant receives 95 percent of its commodities from normal rural sources of supply is fixed as the last preceding calendar month in which operations were carried on for two workweeks or more. The percentage is to be determined by weight, volume or other physical unit of measure, except that dollar value is to be used if different commodities processed in the establishment are customarily measured in physical units that are not comparable.

The definition of the "area of production" for the purposes of Section 13 (a) (10) differs in one important respect from the Section 7 (c) definition. An individual will be regarded as being employed in the area of production under Section 13 (a) (10) if the plant where he is employed is located in the open country or in a rural community (both as defined above) and, with respect to operations on fresh fruits and vegetables, if 95 per cent of the commodities are obtained from normal rural sources of supply within a radius of 15 miles, instead of the 20 miles under Section 7 (c). The same methods for determining the percentage of commodities thus obtained are provided for the purposes of Section 13 (a) (10) as those for Section 7 (c) set out above.

One of the most important questions in these new definitions from the canner's standpoint is the definition of the "normal rural sources of supply," which must be within certain specified distances of the canning plant. Commodities are deemed to come from "normal rural sources of supply" if they are received:

"(i) from farms within such specified distances, or (ii) from farm assemblers or other establishments through which the commodity customarily moves, which are within such specified distances and located in the open country or in a rural community, or (iii) from farm assemblers or other establishments not located in the open country or in a rural community provided it can be demonstrated that the commodities were produced on farms within such specified distances."

The phrase "farm assemblers or other establishments through which the commodity customarily moves" would seem to be broad enough to cover any concentration point at which the raw produce is customarily collected. The "first concentration point" as applied to Puerto Rican leaf tobacco is defined here to include only a place where the tobacco is first assembled and not to include any establishment normally receiving a portion of the tobacco assembled from other concentration points. Thus an establishment or assembly point which collected raw produce from other assembly points or assemblers might not be covered by the definition for "normal rural sources of supply." A pea vinery within the 15 mile radius would seem to qualify as a "normal rural source of supply," since it is clearly "an establishment through which the commodity customarily moves."

The Administrator has announced that the new regulations will be enforced beginning March 1, 1947. The regulation may, however, be effective as of December 24, 1946, according to information received from the Wage and Hour Division. Although the Supreme Court indicated in the *Holly Hill Products* case that any revised definition would be retroactive to the date of the original definition, the regulation is silent on this point. Further court decisions may be necessary to determine whether the new definition is retroactive for persons other than the parties to the *Holly Hill Products* case and whether the statute of limitations applies to employees' suits based on this new definition.

# Home Economics

## Marjorie H. Black Resigns as Director of the N.C.A. Home Economics Division; Katherine R. Smith Named New Director

The resignation of Marjorie H. Black and the appointment of Katherine R. Smith to succeed her as Director of the Association's Home Economics Division were announced simultaneously on January 1. Miss Black, who joined the Association staff in January, 1935, leaves after 12 years of continuous service. Miss Smith has been assistant Director of the N.C.A. Home Economics Division since 1941 and has been with the N.C.A. for the past eight and a half years.

Although the Association's Home Economics Division was created eight years before Miss Black became associated with the Division as co-director, she is largely responsible for starting and carrying on many of the activities now being conducted by the Home Economics Division. She inaugurated the work of the Service Kitchen which, since its inception, has developed and tested hundreds of recipes using canned foods. Miss Black also began the home economics press release program which has been largely responsible for thousands of articles on canned foods appearing in the daily press and other periodicals.

A nationally known authority on food and home economics, Miss Black was a frequent speaker and counselor at meetings of home economists, dieticians, food editors, school teachers, and other groups interested in foods. She has held office in a number of professional organizations related to home economics and nutrition.

Because of her knowledge of foods, Miss Black was frequently called on to contribute to the food sections of many of the Nation's outstanding magazines and publications. She also took an active part in the work of the National Canners Association-Can Manufacturers Institute nutrition program and as a member of the Association's Public Relations Council did much to see that the work of the N.C.A.-C.M.I. food research program was adequately publicized.

A native of Michigan, Miss Black, attended Michigan State University, received her B.S. in Home Economics at the University of Wisconsin, and a Masters Degree in Home Economics from Columbia University.

Miss Smith, the new Director of the Association's Home Economics Division, has worked closely with Miss Black in the development of the present home economics program. Miss Smith started the Association's radio release program for canned foods. She also has been in charge of the N.C.A. Service Kitchen and her recipes using canned foods are used by the homemakers, hotels, restaurants, schools and institutions of the Nation.

During the war, Miss Smith worked closely with the Army Quartermaster Corps in the testing and development of recipes for use by the Armed Services both here and abroad.

A well-known lecturer on foods and nutrition, Miss Smith, too, is frequently requested to speak at meetings of civic organizations, school teachers, clubs, associations, home economists and to other groups in various parts of the United States.

Miss Smith, a native of Kansas, graduated from Fort Hays Kansas State Teachers College and later attended the University of Minnesota where she received a B.S. degree in home economics with a major in foods and nutrition.

To assist Miss Smith and to continue the menu and recipe service of the Home Economics Division, the Association has employed Margaret E. Butler, a native of Illinois and a graduate of the Dietetics Department of the University of Illinois. Miss Butler received further training in the Dietary Department of the Detroit Harper Hospital and later was employed as therapeutic dietician for Edgewater Hospital in Chicago.

During the war Miss Butler served with the Army in its food work and held a commission as first lieutenant at the close of the war.

# Raw Products

## Raw Products Costs

Overhead costs, growing costs and harvesting costs for growing fruit crops are broken down into the various component parts and costs per acre as well as costs per bushel are presented in three new bulletins issued by the Michigan Agricultural Experiment Station: Peach and cherry costs are given in Circular Bulletin 201; apple and pear costs in Circular

Bulletin 202; and small fruit costs in Circular Bulletin 203.

These bulletins were prepared jointly by the departments of Farm Management and Horticulture and the costs of production in all three bulletins are based upon the year 1943. Copies may be obtained by addressing the Director, Michigan Agricultural Experiment Station, East Lansing.

## Grading, Inspection Services

A description of the services available under the fresh fruit and vegetable grading and inspection programs of the Production and Marketing Administration of the U. S. Department of Agriculture is contained in Miscellaneous Publication No. 604, of the USDA, available from the Government Printing Office, Washington, D. C. The basic principles followed in developing standards are outlined and the details of the inspection service are discussed.

## Farm Operation Costs

Data obtained from 195 farms from all parts of Kentucky on the amounts of use and the annual and per unit costs of operating farm implements and machinery are contained in Bulletin 484, published by the Kentucky Agricultural Experiment Station at Lexington. The tables contained in this bulletin also afford a measure for determining rates of pay for custom or exchange work.

# Canned Foods Standards

## FEDERAL SECURITY AGENCY ISSUES TENTATIVE ORDER REVISING STANDARD OF IDENTITY FOR CANNED PEAS

The Federal Security Agency on December 28 released a tentative order revising the standard of identity for canned peas under the Food, Drug, and Cosmetic Act. A hearing was held November 6 and 7 on proposals to amend the standard to permit use of alkaline ingredients other than those specified in a previous amendment. (See INFORMATION LETTER for November 9, 1946, page 381.)

The tentative order recites the findings of fact arrived at as a result of that hearing, and gives the proposed listing of optional alkaline ingredients together with required forms of label declaration. The text follows:

It is proposed that, by virtue of the authority vested in the Federal Security Administrator by the provisions of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055; 21 U. S. C. 341, 371); and on the basis of the evidence received at the above-entitled hearing duly held pursuant to notice issued on October 1, 1946 (11 F. R. 11383), the following order be made:

*Findings of fact.*[1] 1 By order dated November 25, 1942 and published in the *Federal Register* on December 1, 1942 (7 F. R. 9918), the definition and standard of identity for canned peas was amended to provide for the use of small amounts of certain alkaline substances as optional ingredients. These substances are used to render the peas slightly alkaline during and after the canning process and to furnish a reserve of alkali in the peas when canned. Under these conditions the conversion of chlorophyll to pheophytin is retarded and the green color of fresh peas is largely retained without injuring the peas. (Exh. 3)

2. Recently it has been shown that in addition to the alkaline substances now recognized as optional ingredients the following substances can be used in small quantities with essentially the same results: sodium hydroxide, sodium bicarbonate, magnesium oxide, magnesium carbonate. Inclusion of these substances as optional ingredients in the definition and standard of identity of canned peas will permit a wider use of canning methods designed to retain the green color of fresh peas. (R. 26-30, 35, 37, 42, 62, 69-70, 72, 74-75, 84, 86-87, 93-95, 109-111, 144-146, 158-163, 201-202, 205, 221, 230-231, 233, 239, 244, 276-278; Exh. 9, 15, 16)

3. In order to prevent the addition of unduly large quantities of these alkaline substances with the likelihood of injury to the peas, a limit as to the amounts which may be used is necessary. The same limit as that now prescribed namely, that the hydrogen ion concentration of the finished canned peas, as determined by the glass electrode method, is not more than pH 8, is likewise a reasonable limit as to the quantities of the alkaline substances named in finding 2 which may be used. (R. 138-139, 150, 209-210, 232)

4. The alkaline substances named in finding 2 are suitable only for use with succulent peas. (R. 147, 212-213)

5. When alkaline substances are added as optional ingredients to canned peas consumers are concerned to know of that fact and should be so informed. A label statement in one of the following forms will reasonably inform consumers of their presence: "Traces of ..... added," the blank to be filled in with the names of the alkalis used; or "Traces of alkalis added." (R. 136-137, 147, 200-201, 215; Exh. 3)

*Conclusion.* On the basis of the foregoing findings of fact it is concluded that the following amendments to the regulation fixing and establishing a definition and standard of identity for canned peas (21 C. F. R. Cum. Supp. 51.0) will promote honesty and fair dealing in the interest of consumers and it is proposed to amend said regulation by striking out § 51.0 (c) (7) and § 51.0 (f) (6) and substituting the following sections:

§ 51.0 *Identity; label statement of optional ingredients.* * * *

(c) * * *

(7) Sodium carbonate, sodium bicarbonate, sodium hydroxide, calcium hydroxide, magnesium hydroxide, magnesium oxide, or magnesium carbonate or any mixture or combination of them in such quantity that the hydrogen ion concentration of the finished canned peas, as determined by the glass electrode method, is not more than pH 8.

* * * * *

(f) * * *

(6) If one or more of the optional ingredients named in paragraph (c) (7) of this section is used the label shall bear the statement "Trace of ..... added" the blank to be filled in with the names of the ingredients used; but in lieu of such statement the label may bear the statement "Traces of alkalis added."

Any interested person whose appearance was filed at the hearing may, within 20 days from the date of publication of this proposed order in the *Federal Register*, file with the Hearing Clerk of the Federal Security Agency, Office of the General Counsel, Room 3257, Social Security Building, 4th Street and Independence Avenue S. W., Washington, D. C., written exceptions thereto. Exceptions shall point out with particularity the alleged errors in the proposed order, and shall contain specific references to the pages of the transcript of the testimony or to the exhibits on which each exception is based. Such exceptions may be accompanied with a memorandum or brief in support thereof. Exceptions and accompanying memoranda or briefs should be submitted in quintuplicate.

[1] The page references to certain relevant portions of the record are for the convenience of the reader. However, the findings are based upon a consideration of all the evidence of record at the hearing and not solely on that portion of the record to which reference is made.

### Grades for Spinach and Citrus

The U. S. Department of Agriculture has announced, effective December 27, U. S. standards for spinach leaves (fresh) and, effective January 2, an amendment to the U. S. standards for citrus fruits. Canners interested in obtaining copies of the above standards should write the Fruit and Vegetable Branch, U. S. Department of Agriculture, Washington 25, D. C.

# Legislation

### President's Proclamation Has Little Effect on Canners

President Truman's proclamation terminating the period of hostilities of World War II as of December 31, 1946, affects only a few statutes of direct interest to canners, Association Counsel has advised.

The proclamation had no effect on Conservation Order M-81 or the sugar rationing program, both of which are based on Title III of the Second War Powers Act. This Act terminates on March 31, 1947, (except for building material allocation powers which terminate on June 30, 1947) or such earlier date as the President or Congress by concurrent resolution may designate, Counsel said.

The Steagall Commodity Credit Act authorizes the Secretary of Agriculture and the Commodity Credit Corporation to use funds to support at not less than 90 percent of parity the prices of non-basic agricultural commodities "until the expiration of the two-year period beginning with the first day of January immediately following the date upon which the President by proclamation or the Congress by concurrent resolution declares that hostilities in the present war have terminated." The President's proclamation means that the support program for announced non-basic commodities, which include hogs, eggs, dry beans and dry peas of certain varieties, soybeans for oil, peanuts for oil, flaxseed for oil, potatoes and sweet potatoes, will terminate on December 31, 1948.

The President's power to seize industrial establishments under the War Labor Disputes Act (Smith-Connally Act) expired with the termination of hostilities on December 31, while the authority to operate the properties which have been seized in the past will expire on June 30, 1947, it was pointed out.

# Foreign Trade

### State Department Advises Association Trade Representatives Probably Will Not Participate in Geneva Meeting Next April

Although a number of industry groups have expressed the desire to have industry or trade association representation at Geneva, Switzerland, next April when the United States will negotiate the actual trade agreements with 17 other nations, the State Department most likely will not go along with these plans, informed sources have advised the Association.

Industry groups have announced that they want representation at Geneva through advisory and technical committees "not only to assure technical competence on the part of the U. S. delegation, but to preserve a proper balance between economic and political considerations in concessions made."

The State Department, however, has been traditionally reluctant to accept group advisory committees in the actual negotiation of international trade agreements. The Department usually calls in technical advisors from business for counsel before the negotiations take place.

State Department officials object to having representatives present from business organizations at the actual trade agreement negotiations because tariff concessions between nations are made on an overall commodity basis, that is, concessions are made in what is believed to be the "common American interest," which means that particular industries may suffer in the jockeying process. United States government officials feel that it would be impossible to have equal representation or to arrive at any unanimity of opinion with the large number of business advisors that would have to be present.

Opponents of the plan to have business representation at Geneva advance the following arguments:

1. To represent business properly would require several boatloads of business delegates who would have to be absent from their jobs for about six months. No such large number could be accommodated in presently over-crowded Geneva.

2. If the industrial representation were limited to just a few outstanding business leaders, the latter might be under suspicion of representing their own individual businesses more effectively than industry at large.

3. Trade association representatives would not be acceptable as advisors since they generally are not competent as tariff technicans.

4. Since industry is being given an opportunity to file briefs with and to appear at hearings before the Committee on Reciprocity Information, prior to the United States' participation in the trade agreement negotiations at Geneva, it is felt that the Government's official delegates will be sufficiently informed as to the country's needs and therefore will be able to negotiate acceptable trade agreements with due expedition.

The United States will be represented at Geneva by members of the Trade Agreements Committee whose membership is practically identical with that of the Committee for Reciprocity Information. This group includes Winthrop G. Brown, head of the Commercial Policy Division of the State Department, who is chairman of the Trade Agreements Committee; Oscar B. Ryder, Chairman of the Tariff Commission, with his alternate Lynn B. Edminster, who is chairman of the CRI; Victor Perlo, of the Treasury Department; John W. Evans, head of the Trade Barriers Division of OIT (Commerce Department); Harold W. Neff, of the War Department; Captain W. B. Thorp, of the Navy Department; and Dr. G. B. L. Arner, of USDA, substituting for Leslie Wheeler of the Bureau of Foreign Agricultural Relations.

### Philippine Trade Agreement

The State Department has released the text of a trade agreement between the United States and the Philippine Republic, based upon the Philippine Trade Act of 1946 which was enacted last July and which was proclaimed by President Truman on December 17.

The new trade agreement provides for free trade between the two countries for a period of eight years be-

ginning July, 1946, and for a subsequent 20-year period of declining custom preferences on a graduated scale, plus import quotas on certain Philippine products into the United States for the duration of the agreement.

A plebiscite will be held in the Philippine Commonwealth in March, 1947, to determine the people's acceptance of the treaty. One of the most important provisions of the agreement is that which gives to American corporations and business firms established in the Philippines the same privileges as those enjoyed by native traders.

## USDA Livestock Quarantine Bars Mexican Importations

The U. S. Department of Agriculture, on December 31, announced a quarantine order which adds Mexico to the list of countries where foot-and-mouth disease has been determined to exist. This formal action supports previous instructions which the Department issued a few days ago to its inspectors at the Mexican border following the appearance of foot-and-mouth disease in the vicinity of Vera Cruz and other localities in Mexico.

Designated as Amendment 6 to Bureau of Animal Industry Order 373 the quarantine order has the effect of excluding, from the United States, cattle, sheep, goats, swine, fresh meat and other specified products originating in Mexico. The order is for the protection of the livestock interests of the United States and becomes effective through its publication in the Federal Register.

Although the list of countries where foot-and-mouth disease is present includes most of those in Europe, Asia, Africa, and South America, the appearance of the disease in Mexico carries unusual significance. This, Department officials state, is because of the large importations which the United States normally receives from Mexico and because of the long common boundary of the two countries.

## Export Shipping Cases

According to reports received by the Association, foreign importers, especially those in the United Kingdom, Canada, Western Europe and Latin-America, are complaining about the faulty packing of American canned goods shipped into those countries. Most of the trouble is due to the shortage of export-fibre and V-2 boxes, and of flat-steel bindings, U. S. exporters state.

Canned foods are heavy and easily break through corrugated cardboard cartons unless they are bound well with flat hoop-iron bands. Even then the cases must be very carefully sealed. Ordinary wire bindings are useless because they tear through the corrugated board, shipping experts advise.

## Foreign Import Duties

Additional data concerning foreign import duties were received by the N.C.A. from the Department of Commerce too late to be sent to international traders and trade associations for inclusion in briefs which were due in the hands of the Committee for Reciprocity Information in Washington by December 21.

This data included the tabulation of duties imposed on canned foods by France, Belgium-Luxemburg and Syria-Lebanon and were not included in the original tabulations furnished by the Commerce Department. The new information has been sent out by special delivery mail to those who received the original data, and can be used, if desired, by those who wish to send in supplementary data and/or attend the hearings which are scheduled to begin in Washington on January 13.

Personal appearances at the hearings, as a follow-up to written briefs already submitted, are purely discretionary.

## To Hold Public Hearings on International Trade Charter

The State Department has arranged for the holding of a series of hearings in six cities on the charter of the International Trade Organization. These meetings have no direct relation to the tariff hearings which are scheduled to begin in Washington on January 13.

Business men who would like to attend the hearings and express their views regarding the provisions of the proposed charter should notify the Executive Secretary of the Executive Committee on Foreign Policy, State Department, Washington, on or before February 1, 1947.

The I. T. O. Charter was tentatively approved at a London Conference of the Preparatory Committee on I. T. O. last fall. This Conference was attended by delegates from 18 nations. The State Department thinks the provisions of the charter should be made familiar to American business leaders. Hence the series of open hearings now proposed, one in Washington on February 25th, others in Chicago, Boston, and New Orleans on March 3rd, and others in Denver and San Francisco on March 10th.

The next stage will be a second conference of the I. T. O. Preparatory Committee in Geneva on April 8, when negotiations for reciprocal tariff concessions will begin, and when, the State Department hopes, the charter will be completed. If it is finally approved, then draft recommendations will be drawn up for a full-dress world conference of 60 nations, possibly, this next fall.

# Sanitation

## N. C. A. Western Laboratories Plan Plant Sanitation Course

Another special training course in plant sanitation will be given by the National Canners Association in San Francisco during the two-week period from February 3 to February 15, inclusive. This course is being given for the purpose of providing training for men who will conduct and direct plant sanitation programs for individual companies.

The material that will be presented has been greatly concentrated so as to keep these men from their plants for only a brief two-week period. It will afford an unusual opportunity for canners to prepare to meet the higher standards of sanitation which already are in effect. This two-weeks training course is patterned after the eight-weeks course which was given by the University of California for food plant sanitarians last year, N. C. A. sanitarians report.

The course will be presented in a much more concentrated form consisting of those parts of the special course last year which were of most importance in the maintenance of plants and operations in accordance with the modern trends in sanitation. It will include specific training in plant sanitation based upon the experiences of our own sanitarians in conducting plant surveys. The course has been arranged as nearly as possible to fit into the slack season for the majority of canners.

At a similar course, which was completed last December 14, 25 persons received certificates of attendance. Because of the interest shown in plant

sanitation at that time, the Association decided to repeat the short course so that other firms might take advantage of the studies offered.

The plant sanitation program has been widely accepted by the industry for its aspects are far reaching and its concepts are continually expanding. The National Canners Association is able to provide leadership, guidance, and consultation in the development of the program.

Such courses as the one the N. C. A. Western Research Laboratories will hold are aimed at enabling each firm to be equipped to carry on a program to meet its own specific needs.

Members interested in participating in the forthcoming plant sanitation course should get in touch with the Association's Western Research Laboratories.

# Statistics

## N. C. A. Division of Statistics Starts New Reporting Program

Requests for reporting January 1 stocks of nine different canned food items were mailed this week to canners of these products by the Association's Division of Statistics. Canners are requested to promptly return these forms in order that stock reports can be issued as early in the month as possible. Items covered by the January 1 stock report are canned asparagus, green and wax beans, beets, carrots, sweet corn, green peas, red sour cherries, tomatoes, and tomato juice.

The Association's stock reporting service was discontinued early in the war due to the pressure of war activities. After a partial resumption in 1944, the service is now being restored in line with the recommendations made by the Committee on Statistics at the meeting held last January.

Stock reports issued during the past fall by the Division of Statistics include red sour cherries, green peas, sweet corn and sauerkraut. In addition to the items covered by the questionnaires which were mailed this week, the N.C.A. plans to add lima beans and catsup to the products covered in the February and March reports, respectively.

In addition to the stock reports being issued by the Division of Statistics, the Division also will issue pack reports on the same products as formerly. These reports are now being compiled for tomatoes, tomato pulp, tomato juice, green and wax beans, beets and carrots. Canners who have not returned the pack request for these commodities are urged to do so promptly. Additional requests for pack information will be mailed out as soon as possible.

## California Sardine Pack

Deliveries of California sardines to processing plants during the week ended December 19 totaled 17,158 tons. Pack of sardines during the week was 275,829 cases. The following table, prepared from figures supplied by the California Sardine Products Institute, shows the sardine deliveries by districts and the pack by can sizes for the current season as compared with 1945:

| Areas | Season to Dec. 19, 1946 | Season to Dec. 22, 1945 |
|---|---|---|
| | *Tons* | *Tons* |
| Northern district | 503 | 82,910 |
| Central district | 24,768 | 135,104 |
| Southern district | 166,755 | 132,597 |
| Total | 192,026 | 350,611 |
| **Can sizes** | *Cases* | *Cases* |
| 1-lb. ovals | 520,384 | 904,602 |
| 1-lb. talls | 1,750,418 | 2,022,625 |
| ¼-lb. fillet | 8,119 | ..... |
| 8 oz. 96's | 34,253 | 43,848 |
| 5 oz. 100's | ..... | ..... |
| Miscellaneous | 50,858 | 91,605 |
| Total | 2,373,032 | 3,152,680 |

# Supplies

## CPA Issues Amended M-81; All Quota Restrictions Removed

The Civilian Production Administration on December 24 issued an amendment to the tin container Conservation Order, M-81. As had been previously announced in the INFORMATION LETTER a number of times, the new order contains no commodity or quota restrictions on the manufacture or use of metal cans but does, for the most part, retain the can size limitations and the plate specifications that have been in effect. Copies of the new order were mailed by the Association to all food canning firms in the United States. Following is the text of the CPA press release that announced the issuance of the amendment.

The Civilian Production Administration today (December 24, 1946) removed all tinplate controls which previously had channelled the major portion of tinmill output into the production of cans for essential and perishable food.

Today's action, accomplished by amending the tin container order (M-81), permits the use of cans for packing shortening, coffee, beer, pet foods and a number of other food products previously banned under the order. Non-food products for which tinplate is now permitted on an unlimited basis, as compared with a former quota basis, include turpentine, polishes, shellac, waxes, paints, liquid soap, roofing cement, etc.

CPA explained that this is the slack period in the food canning industry and that the relaxation of the tinplate controls at this relatively early date in the 1947 food-packing season would give canners ample opportunity to make arrangements for their spring tinplate deliveries.

The tinplate controls were liberalized by eliminating the A, B and C sequence in the permitted use of tinplate for food packing in the amended M-81 order, and also by revoking Direction 9 to the steel order, M-21. This direction previously channelled 70 per cent of all tinmill output to the production of containers for the essential and perishable food items listed in order M-81. CPA said most of the 1946 demand for seasonal fruits and vegetables had been met.

Remaining unchanged in order M-81 are the restrictions which regulate the amount of tin coating to be used in tinplate for cans, and also the restrictions regulating the sizes of tin containers. These controls were retained, CPA said, because they offer the best methods of conserving pig tin, which is still in short supply.

## Forthcoming Meetings

**January 8-10, 1947**—Northwest Canners Association, Annual Convention, The Olympic Hotel, Seattle, Wash.

**January 9-10, 1947**—Michigan State College, Canners' and Fieldmen's Conferences, East Lansing, Mich.

**January 12-18, 1947**—National Food Brokers Association, 42nd Annual Convention, Haddon Hall, Atlantic City, N. J.

**January 17, 1947**—National Pickle Packers Association, Annual Meeting, Palmer House, Chicago, Ill.

**January 19-24, 1947**—National Canners Association, 40th Annual Convention, Traymore Hotel, Atlantic City, N. J.

**January 19-24**—National Preservers Association, St. Charles Hotel, Atlantic City, N. J.

**January 19-24**—Super Market Institute, Inc., President Hotel, Atlantic City, N. J.

January 20-24, 1947—Canning Machinery & Supplies Association, Annual Exhibit and Meeting, Convention Hall, Atlantic City, N. J.

January 20-24, 1947—National American Wholesale Grocers Association, Annual Convention, Ambassador Hotel, Atlantic City, N. J.

January 29-31, 1947—Purdue Agricultural Experiment Station, 21st Annual Indiana Canners' and Fieldmen's School, Lafayette, Ind.

February 3-15, 1947—National Canners Association, Plant Sanitation Course, N. C. A. Western Research Laboratories, San Francisco, Calif.

February 6-7, 1947—Ozark Canners Association, 39th Annual Convention, Colonial Hotel, Springfield, Mo.

February 7-8, 1947—National Pickle Packers Association, Annual Meeting, Bismarck Hotel, Chicago, Ill.

February 10-11, 1947—Tennessee-Kentucky Canners Association, Annual Meeting, Andrew Jackson Hotel, Nashville, Tenn.

February 11-13, 1947—University of Maryland—Tri-State Packers Association, Canners' and Fieldmen's School, College Park, Md.

February 12-13, 1947—16th Annual Ohio Canners' and Fieldmen's School, Deshler-Wallick Hotel, Columbus, Ohio.

February 18-20, 1947—Michigan State College, Technical School for Pickle and Kraut Packers, East Lansing, Mich.

March 7, 1947—Canners League of California, Fairmont Hotel, San Francisco, Calif.

March 19-21, 1947—National Association of Frozen Food Packers, Annual Convention, San Francisco, Calif.

March 31-April 4, 1947—Frozen Food Institute, Inc., Sixth Annual Convention, Copley-Plaza Hotel, Boston, Mass.

April 10-11, 1947—Tri-State Packers Association, Spring Convention, Lord Baltimore Hotel, Baltimore, Md.

## Supply of Refrigerator Cars at Record Low Level, USDA Reports

### Bright Spot in Picture Is Prospect for New Improved Cars in Distant Future

The supply of refrigerator cars is now at a record low level and prospects for any substantial improvement in the situation in the immediate future are decidedly poor, the U. S. Department of Agriculture reports in its monthly *Marketing and Transportation Situation*. This country began the war with approximately 146,000 refrigerator cars. Wartime wear and tear, coupled with the lack of replacements, have now reduced this number to about 135,000 cars. The deficiency of this type of equipment, together with a record high production of fruits and vegetables, has resulted in severe car shortages in many areas this year, USDA said.

Many of the cars now in service are badly in need of repair. The unremitting heavy demand for refrigerator cars has forced the carriers to run these cars as long as possible before shopping them for major repairs. This heavy and continuous use has resulted in serious deterioration of much of the equipment. Meanwhile, the number of refrigerators awaiting repair continued abnormally high during the first half of this year. Labor difficulties and material shortages have held up the repair of many badly needed cars.

Approximately 8,000 new refrigerator cars were estimated to be on order by the railroads and privately owned car lines on August 1, including a number of cars that will not be suitable for shipping fresh fruits and vegetables. The new construction program is being seriously retarded by material shortages. Labor-management disputes may again develop that may further slow down production. Even if half of these new cars are delivered by next July 1, the additional number will do little more than offset the number of cars that will be retired from service by that date. At least 10 percent of the refrigerator cars now in service would have been retired in normal times, but the carriers have been forced to keep them in service to meet the continued heavy demand and because of inability to obtain the needed replacements.

Most of the new cars now on order will contain many modern improvements such as fans for forced air circulation, collapsible bulkheads, half-stage-icing gates or grates, and high-speed trucks. The fans obtain their power from the car wheels, and will improve the efficiency of refrigeration by forcing the air through and over the load when the car is in motion. Portable motors can be installed outside to operate the fans for precooling prior to shipment. Collapsible bulkheads will add to loading space of the car by allowing freight to be loaded in ice bunkers when the cars are not used for refrigeration. Installation of half-stage-icing grates in all of the new cars will permit savings of ice used in refrigeration during transit. The use of high-speed trucks on most of the new cars will permit them to be hauled at passenger train speeds, which should result in faster freight schedules.

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